



Vegetarian Appetisers

WILD
GINGER

POPADUM (Plain or Spicy) with Chutney Tray £1.25

ALOO BRIE (E / G / M / N / V) *Spiced mashed potato stuffed with brie cheese* £6.50
and cooked with breadcrumbs, flavoured with cashew nuts and served with tamarind sauce.

VEG MANCHURIAN BALL (C / G / SO / V) £6.50
Pastry with spicy mixed vegetables, deep fried and tossed in chilli sauce. **NEW**

TANGRA CHILLI PANEER (C / G / M / SO / V) £6.95
Cottage cheese cubes fried in rapeseed oil, tossed in mixed pepper and chilli sauce.

ONION BHAJI (E / V) £5.95
Julienne of onion and roasted fennel seeds mixed with gram flour and deep fried, served with tamarind sauce.

BHARPUR SAMOSA (G / V) £6.50
Pastry filled with spicy mixed vegetables and potato, deep fried and served with tamarind sauce.

CHILLI BROCCOLI (Healthy Option) (C / G / SO / V) £6.50
Broccoli florets marinated with plain and corn flour, deep fried and tossed in mixed pepper and chilli sauce.

VEGETABLE PAKORA (E / V) *Julienne of fresh vegetables with roasted fennel* £5.95
and methi leaves, mixed with gram flour and deep fried, served with tamarind and chilli sauce.

CHILLI GOBI MALAYLAM (C / G / SO / V) £6.50
Cauliflower florets marinated with plain and corn flour, deep fried and tossed in mixed pepper and chilli sauce.

GOBI MANCHURIAN (C / G / SO / V) £6.50
Cauliflower marinated with plain and corn flour, deep fried and tossed in Manchurian sauce.

HONEY POTATO TILLWALA (G / V) £6.50
Sesame seed flavoured potato wedges, tossed with honey and mango sauce.



Non-Vegetarian Appetisers

MIXED PAKORA (E) £6.95

CHICKEN PAKORA (E) *Batter fried shredded chicken breast, served with fresh coriander chutney* .. £6.95

CONGEE CRISPY CHICKEN (C / E / SO) £6.95
Crispy fried chicken breast, tossed in chef made hot garlic sauce.

WINGS OF FIRE (C / E / G / SO) *Deep fried chicken wings, tossed with pepper and chilli sauce* .. £6.95

HONEY MURGH TILLWALA (G) £6.95
Sesame seed flavoured chicken breast, tossed with honey and mango sauce.

TANGRA STYLE CHILLI CHICKEN (C / G / SO) £6.95
Butter fried chicken breast, tossed in mixed pepper, onion and chilli sauce.

CRISPY CHILLI PRAWN (CR / M / MU) £7.95
Butter fried tiger prawn, tossed in mixed pepper, onion and homemade chilli sauce. **NEW**

CHICKEN TIKKA (M) £7.25

LAMB TIKKA (M) £7.95

SALMON TIKKA (F / M) £8.95
Fish infused with fenugreek and dill leaves, served with fresh mint sauce.

MIXED KEBAB (M) *Chicken tikka, lamb tikka and seekh kebab* £7.95



Executive Platters

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SUBZ TASHTARI FOR TWO (E / G / M / N / V) £11.95
Selection of Aloo Brie, Samosa, Onion Bhaji and Paneer Tikka, all served with mint and tamarind sauce.

MIX TASHTARI FOR TWO (F / M) £13.95
Selection of Chicken Tikka, Murgh Kali Mirch Kebab, Chapli Kebab, Geelafi Seekh Kebab and Lamb Tikka, all served with carrot and mint sauce.

SEAFOOD TASHTARI FOR TWO (CR / F) £15.95
Monkfish, Salmon and King Prawns.



Tandoori Dishes

MAIN COURSE

SAUNFIANI PANEER TIKKA (M / V) £12.95
Cubes of Indian cottage cheese marinated with fennel spice, grilled in tandoori with peppers and onion, served with mint sauce.

TANDOORI MALAI BROCCOLI (M / V) £11.95
Broccoli florets marinated with cheese and yoghurt, grilled in tandoori and served with mint sauce.

MURGH PESHAWARI TIKKA (M) £13.50
Marinated boneless chicken, grilled to perfection in clay oven.

CHICKEN SHISH TOUK (SHASLIK) (M) £14.50
Roasted chicken breast, a semi-dry mildly spiced dish, skewered with capsicum, onion and mushroom.

LAMB SHISH TOUK (SHASLIK) (M) £15.50
Roasted lamb, a semi-dry mildly spiced dish, skewered with capsicum, onion and mushroom.

MURGH KALI MIRCH KEBAB (M) £14.50
Roasted chicken breast mildly marinated with cheese, cream, crushed black pepper and hung yogurt, served with honey mustard sauce.

BHATTI KA MURGH (M) £14.50
Marinated chicken on the bone, grilled over tandoori and served with mint chutney.

KASHMIRI LAMB TIKKA (M) £15.50
Lamb cubes marinated with yogurt and exotic spice, cooked in tandoori.

GEELAFI SEEKH KEBAB (M) £14.50
Spiced minced lamb infused with cheese, ginger, garlic and coriander, cooked in tandoori and served with mint sauce.

BURRAH KEBAB (LAMB CHOP) (M) £15.95
Baby lamb chops marinated with ginger, garlic and caramelised onion, cooked in clay oven.

SUNHERA JHINGA (CR / M / MU) £19.95
Juicy king prawns flavoured with ginger and garlic, cooked in tandoori and served with honey mustard sauce.

DILL SALMON TIKKA (F / M / MU) £19.50
Salmon infused with fenugreek and mixed with dill leaves, served with fresh mint sauce.

TANDOORI MONKFISH TIKKA (F / M / MU) £19.50
Monkfish infused with mustard paste and served with fresh mint sauce.

TANDOORI MIXED GRILL (CR / M / MU) £20.95
Selection of Chicken Tikka, Lamb Tikka, Salmon Tikka, Tandoori Chicken and King Prawn.



Signature Dishes

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AKBARI MURGH (M / N) £16.95
Fillet of tandoor roasted creamy chicken, blended with almond and cream sauce.

DUCK CHETTINAD (Hot) £16.95
Duck breast roasted with Indian spices, grilled and served with a hot south Indian style curry, containing coconut, aromatic ground spices and curry leaves.

DUCK LABABDAR (Healthy Option) (M) £16.95
Fillet of oven roasted duck, blended with mixed bell pepper, ginger, coriander leaves and fresh cream sauce.

KATHMANDU LAMB SPECIAL (Hot) (M) £16.95
Oven roasted sliced lamb, blended with mixed bell pepper, chef's special hot spices, ginger, coriander leaves and fresh cream sauce. **NEW**

CHICKEN LABABDAR (Healthy Option) (M) £16.95
Fillet of oven roasted chicken, blended with mixed bell pepper, ginger, coriander leaves and fresh cream sauce.

HARI MIRCHI BHOONA (Hot) (M) £16.95
A spicy, hot dish for the connoisseur of fine Indian cuisine, chicken or lamb cooked with fresh ginger, garlic, spinach and crushed Desi chilli in a thick sauce, presented to you Madras strength.

AATISH E CHAAP (G / M) £16.95
An Awadhi delicacy of French trimmed baby lamb chops, cooked in a blend of rich caramelised onion gravy and chef's own spices, served with spiced rustic spinach and mashed potato.

MALABAR SEA BASS (Healthy Option) (F / MU) £16.95
A Malabar style preparation of pan fried sea bass, cooked in coconut milk sauce, tempered with mustard seeds and curry leaves, served with spiced sauté green spinach.

WILD GRILLED SALMON CLAYPOT (F / M / MU) £17.95
Grilled wild salmon, claypot sauce base cooked with cumin, fennel seeds, fenugreek, black onion seeds, tomato and coconut milk.

MONKFISH CLAYPOT (F / M / MU) £18.95
Tempting diced fillet of monkfish, lavishly spiced and grilled in the tandoor, then cooked in chef's special opulent sauce.

MALAI KING PRAWN CURRY (CR / M / N) £18.95
Grilled king prawns served on a base of mildly spiced cashew nut paste and cream sauce.

BENGALI JHINGA JHOL (Low Fat) (CR / MU) £18.95
King prawns marinated with Indian spices, grilled in clay oven, cooked with cauliflower and potatoes in Kolkata style curry.

VENISON CHETTINAD (Hot) £17.95
Diced venison cooked in a hot south Indian style curry, containing coconut, aromatic ground spices and curry leaves.

VENISON MADRAS (Hot) £17.95
A traditional tomato based curry sauce with lemon juice, coconut cream and added Kashmiri red chilli powder, making it a very hot dish.





House Specialities

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BUTTER CHICKEN (M / N) £14.95

SIZZLING MASALA *Tender chunks of meat extensively prepared with green. . . .* **CHICKEN** £14.95
peppers, onions, cumin seeds and roasted garam masala in chef's special tandoori sauce. **LAMB** £15.95

GOAN TARKARI *Marinated in olive oil, lime juice, garam masala, garlic and . . .* **CHICKEN** £14.95
ginger paste, then cooked with grated coconut, coconut milk, lemongrass, **LAMB** £15.95
curry leaves and panch puran, creating a mild yet spicy flavour. **(CR) PRAWNS** £15.95

KING PRAWN GARLIC CHILLI (Hot) (CR) £18.95
Succulent king prawns gently sauteed in ghee and garlic, then cooked with fresh chillies in a hot sauce.

TANDOORI GARLIC CHILLI CHICKEN (M) £14.95
Boneless tandoori chicken cooked with olive oil, ginger, garlic and green chillies in a hot, thick sauce.

CHEF'S SPECIAL OF THE DAY (F / M) *A must for the adventurous epicure, please ask for details. .* £16.95

JAFLONGI SATKORA (M) **CHICKEN** £14.95
Marinated chicken or lamb cooked with satkora in a medium strength sauce, very popular dish. **LAMB** £15.95

SPECIAL CHICKEN-65 (M) £13.95
One of the juicier chicken breast cube delicacies, South Indian style, tossed with homemade chilli sauce. **NEW**

CLAY POT (M) **CHICKEN** £14.95
Tender spring chicken or lamb chunks, or prawns, garnished and roasted **LAMB** £15.95
in a clay oven, then cooked in chef's special opulent sauce. **(CR) PRAWNS** £15.95

BENGAL EXOTICA (Hot) (M) **CHICKEN** £14.95
This favourite Bangla dish is prepared in a rich, thick sauce with **LAMB** £15.95
an exotic flavour. **(CR) PRAWNS** £15.95



Classic Favourites

TIKKA MASALA (M / N)
Prepared in delicate herbs, spices, dry fenugreek leaves and tomato, simmered in butter and cream.

KORMA (M)
Mild dish cooked with fresh cream and coconut.

NORTH INDIAN JHALFRAZI (M / MU)
Slightly hot and spicy dish prepared with onion, fresh green chillies and mixed bell peppers.

CEYLON GARLIC CHILLI (Hot) (M)
Simmered in a thick, medium spiced sauce, flavoured with chilli and garlic.

BHOONA (G / M)
A tasty, condensed onion and tomato based thick sauce with additional ginger and garlic.

SAGWALLA (MILANI TARKARI) (M)
Lightly spiced fenugreek flavoured spinach sauce with crushed fresh garlic and healthy herbs.

PATIALA (PATIA)
A hot, sweet and sour dish prepared with garlic, onion and a variety of fresh herbs.

MADRAS (Hot)
Traditional tomato based curry sauce with lemon juice, coconut cream and added Kashmiri red chilli powder.

PASANDA (M / N)
A creamy sauce of ground almonds and sweet yogurt, flavoured with Malibu Caribbean rum.

Prepared with your choice of :

VEGETABLES. . . £11.95

CHICKEN. . . . £13.95

CHICKEN TIKKA (M) £14.95

LAMB £15.95

ROGAN JOSH
Popular Kashmiri dish cooked with onion, tomato and aromatic spices.

DO-PIAZA
A medium sauce with diced onion and tomato, finished with fresh coriander.

DHANSAK (M)
Sweet and sour hot dish consisting of lemon juice cooked in a thick lentil sauce and served with pineapple.

KADAI / KORAHAI (M)
Cooked with fresh ginger, garlic, mixed bell peppers, chopped onion and crushed spices.

BALTI (M / P)
Cooked in a special blend of herbs and spices, along with diced onion and a hint of tomato puree.

MIXED BALTI SPECIAL (CR / M / P)
Chicken, lamb and prawns £15.95

VINDALOO (Extra Hot) (MU / P)
A Goan speciality, very hot curry cooked with potato and malt white vinegar.

IRANIAN CHASNI (M)
Cooked in a sweet and sour, creamy sauce.

CHETTINAD (Hot)
South Indian style curry made from home ground spices, coconut milk and curry leaves.

JOYPURI (MU)
Medium strength dish cooked with onion, mixed peppers, mushrooms, green chilli and fresh coriander.

PRAWNS (CR) £15.95

KING PRAWNS (CR) £18.95



Biryani Dishes

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Choice of chicken, lamb, vegetables or prawns, cooked with aromatic spice and baked in silky Basmati rice, served with curry sauce.

VEGETABLE BIRYANI (M)	£10.95	LAMB BIRYANI (M)	£14.95
MUSHROOM BIRYANI (M) . .	£10.95	PRAWN BIRYANI (CR / M) . . .	£14.95
PANEER BIRYANI (M)	£10.95	KING PRAWN BIRYANI (CR / M)	£16.95
CHICKEN BIRYANI (M)	£13.95	CHEF SPECIAL MIX TIKKA BIRYANI (CR / M)	£17.95
CHICKEN TIKKA BIRYANI (M)	£14.95		



Vegetable Dishes

	SIDE	MAIN
SAAG BHAJI (M) <i>Spinach cooked in ginger, garlic, onion and tomato with traditional Indian spices.</i>	£5.50	£10.95
BHINDI BHAJI (M) <i>Okra mixed with Indian spices, cooked in onion and tomato sauce.</i>	£5.50	£10.95
TADKA DAL (M) <i>Yellow lentils tempered with cumin, garlic, tomato and fresh coriander.</i>	£5.50	£10.95
DAL PALAK (M) <i>Yellow lentils tempered with cumin, garlic, tomato and spinach.</i>	£5.50	£10.95
METHI DAL (M) <i>Yellow lentils tempered with cumin, garlic, tomato and kasoori methi.</i>	£5.50	£10.95
RAJMA RASILA (M) <i>Red kidney beans tempered with cumin, garlic and tomato.</i>	£5.50	£10.95
MUSHROOM BHAJI <i>Cubes of mushroom cooked in onion, tomato, ginger, garlic and coriander, with traditional Indian spices.</i>	£5.50	£10.95
SABZ PANCHAMEL (M) <i>Mixed vegetable, rich Dhaba style curry, cooked in onion, tomato and coriander masala.</i>	£5.50	£10.95
PANEER MAKHANI (M / N) <i>Indian cottage cheese cooked in onion, tomato, cashew nut and creamy butter flavoured sauce.</i>	£5.50	£10.95
MATTAR PANEER HARA PYAZ (M / N) <i>Indian cottage cheese, green peas and spring onion, cooked in onion, tomato, cashew nut and creamy butter flavoured sauce.</i>	£5.50	£10.95
KADAI VEGETABLES (M) <i>Vegetables cooked with fresh ginger, garlic, chopped onion and crushed spices.</i>	£5.50	£10.95
SABZI DIWANI HANDI (M / N) <i>Mixed vegetable and spinach, rich style curry cooked in a creamy sauce.</i>	£5.50	£10.95
CHANNA MASALA (M) <i>Chickpeas cooked in onion and tomato masala with Indian spices.</i>	£5.50	£10.95
BOMBAY POTATOES (MU) <i>Potato cubes mixed with Indian spices, cooked in onion and tomato sauce.</i>	£5.50	£10.95
ALOO GOBI (M) <i>Potato cubes and cauliflower cooked in onion and tomato masala with Indian spices.</i>	£5.50	£10.95
ALOO JEERA <i>Cubes of potato sautéed in Indian spices and flavoured with cumin seeds.</i>	£5.50	£10.95
ALOO MILONI (M) <i>Spinach cooked in potato, ginger, garlic, onion and tomato with traditional Indian spices.</i>	£5.50	£10.95



Rice

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PLAIN RICE	<i>Steamed basmati rice</i>	£4.50
PILAU RICE (M)	<i>Steamed basmati rice seasoned with spices</i>	£5.50
KHUMB RICE (M)	<i>Basmati rice stir fried with mushrooms and spices</i>	£5.70
LEMON RICE (MU)	<i>Basmati rice cooked in tangy lemon juice, seasoned with fresh curry leaves, lentils and mustard seeds.</i>	£5.70
GOAN RICE (MU)	<i>Cooked basmati rice stir fried with grated coconut, seasoned with curry leaves, coriander, lentils and mustard seeds.</i>	£5.70
VEGETABLE PILAU (M)	<i>Basmati rice stir fried with mixed vegetables and spices</i>	£5.70
KEEMA RICE (M)	<i>Basmati rice stir fried with minced meat, onion and spices</i>	£5.70
EGG RICE (E / M)	<i>Pilau rice stir fried with egg</i>	£5.70
VEGETABLE FRIED RICE (SO)	<i>Cooked basmati rice, stir fried with vegetables, spring onion, whole spices and soya sauce.</i>	£5.70
GARLIC FRIED RICE (SO)	<i>Cooked basmati rice, stir fried with fresh garlic, spring onion, whole spices and soya sauce.</i>	£5.70
CHICKEN FRIED RICE (E / SO)	<i>Cooked basmati rice, stir fried with chicken, egg, spring onion, whole spices and soya sauce.</i>	£6.70
SZECHUAN FRIED RICE (Hot) (E / SO)	<i>Cooked basmati rice, stir fried with mince, chicken, egg and spring onion.</i>	£6.70
ONION FRIED RICE		£5.70



Indian Breads

PLAIN NAAN (E / G / M)	<i>Flatbread made from plain flour, baked in clay oven</i>	£4.70
GARLIC NAAN (E / G / M)	<i>Naan layered with fine chopped fresh garlic, baked in clay oven</i>	£5.70
CHILLI GARLIC NAAN (E / G / M)	<i>Naan layered with fine chopped fresh chilli and garlic, baked in clay oven.</i>	£5.70
CHEESE NAAN (E / G / M)	<i>Naan stuffed with cheese, baked in clay oven.</i>	£5.70
CHEESE GARLIC NAAN (E / G / M)	<i>Naan stuffed with cheese and layered with fine chopped fresh garlic, baked in clay oven.</i>	£5.70
PESHWARI NAAN (E / G / M / N)	<i>Naan stuffed with grated coconut, almonds, honey and mango puree, baked in clay oven.</i>	£5.70
MASALA NAAN (G / M)	<i>Naan layered with fine chopped onion, potato, paneer and spices</i>	£5.70
KEEMA NAAN (E / G / M)	<i>Naan stuffed with minced meat, baked in clay oven.</i>	£5.70
TILL WALA KULCHA (E / G / M / SE)	<i>Naan layered with sesame seeds and chopped coriander, baked in clay oven.</i>	£5.70
SPECIAL LACHHA PARATHA (G / M)	<i>Layers of baked dough made from wheat flour, baked in clay oven.</i>	£5.70
TANDOORI ROTI (G)	<i>Flatbread made from wheat flour, baked in clay oven</i>	£4.70
CHAPATI (G)		£2.20



Desserts

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GAJAR HALWA (G / M / N)	£6.50
<i>Carrot cake with cashew nuts and raisins, topped with pistachios.</i>	
GULAB JAMUN (G / M / N)	£6.50
<i>A traditional Indian dessert, soft spongy stuffed chocolate dumpling, soaked in sugar syrup flavoured with cardamom and pistachio nuts.</i>	
CHEF SPECIAL DESSERTS (E / G / M / N)	£6.95
MANGO KULFI (M)	£6.50
PISTACHIO KULFI (M)	£6.50
CHOCOLATE MOUSSE (E / M)	£6.50
ICE CREAM (M)	£6.50
COCONUT RIPIENO (M)	£6.50



Kids Menu

CHICKEN NUGGETS AND CHIPS	£7.50
FISH FINGERS AND CHIPS	£7.50
CHICKEN KORMA WITH RICE OR CHIPS	£7.50
CHICKEN TIKKA MASALA WITH RICE OR CHIPS	£7.50
CHIPS	£2.95
MASALA SPICY CHIPS	£2.95



Sundries

CUCUMBER RAITA	£1.95	YELLOW MINT SAUCE	£0.95
PLAIN YOGURT	£1.50	MANGO CHUTNEY	£0.95
SPICED ONIONS	£0.95	LIME PICKLE	£0.95

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